Lemon cake

|  |  |
| --- | --- |
| Ingredients  200 g butter, room temperature  150 g sugar  2 tablespoons lemon juice 4 eggs (middle size) 250 g flour  1 package of baking powder  1 teaspoon lemon zest some more butter for the tin  for the icing:  juice of one middle-size lemon 300 g powdered sugar |  |

Method

1) Preheat the oven to 180 °C. Butter a 25 cm cake tin.

2) In a large bowl, cream the butter with an electric mixer and add sugar. Put in the   
eggs, one at a time, then add the lemon juice.

3) In a separate bowl, mix the flour, baking powder and lemon zest. Add the flour mixture to the egg mixture and combine well.

4) Put all the mixture in a tin.

5) Bake for 45 minutes. If the cake gets too dark, cover it with aluminium foil.

6) Take the cake out of the oven and let it cool down for about 10 minutes.  
  
7) For the icing: mix the powdered sugar with lemon juice and decorate the cake with it.

Dejan